

Client	Quantity
Project	Position

# Saladette GN counter 1 door

**Model:** TS09/1MDR-660 **Cod:** T10110000213



refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -  $2^{\circ}+8^{\circ}\mathrm{C}$  with ventilated refrigeration. Equipment:  $1\,\mathrm{GN1/1}$  plastic coated shelf. Each compartment can be configured with 1/2+1/2, 1/3+2/3, 1/3+1/3+1/3 drawers. Anti-corrosion treated evaporator and electric defrosting, 60 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). AISI 304 stainless steel handle and magnetic triple chamber door gasket, easily replaceable. Reversible, self-closing door opening with  $105^{\circ}$  stop. AISI 304 stainless steel interior/exterior including external back. Rounded inner corners for easy cleaning. The reinforced modular base in colaminated steel allows installation on wheels, feet, mobile or masonry plinths. Replaceable refrigerant system FSS - Fast Service Systemfor quick and easy service. Prepared for connection to Cosmo - wi-fi remote supervision system and ModBus/RTU Rs485 connection.

Saladette refrigerated counter 1 door, counter body height 660 mm, without top. Remote

## **Technical data**

Тор:	Without top
Gross capacity:	110 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Body height:	660 mm
Valve:	Supplied standard with solenoid
Dimensions:	680×680×760 mm
Packing dimensions:	915×800×998 mm
Gross weight:	47 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	710 W
Absorbed Current:	3,2 A
Cooling capacity:	368 W*

### **Features**

Standard equipment:	1 slide, 1 plastic coated GN1/1 shelf
Control:	Electronic, display flush with the panel
Doors:	1 door, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	Stainless steel AISI 304, 2 mm thick
Racks and slides:	Stainless steel AISI 304
Feets:	AISI 304 stainless steel adjustable h 100/150 mm
Cosmo:	Predisposed for Cosmo Hub connection

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.



#### Accessories and variants

Drawers	1/2
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Drawers 1/3

Drawers 1/3 + 2/3

Special counter body heights 650 mm

Special counter body heights 700 mm

Special counter body heights 750 mm

Technical compartment on the left

Common technical compartment

Counters without a technical compartment

Lock with key for drawer 1/2

Lock with key for drawer 1/3

Lock with key for drawer 1/3 + 2/3

LED lighting

RAL customisable colouring

Stainless steel evaporator

Predisposition for connection to CO2 remote control unit

Saladette lid, customised dimensions

Saladette internal basin, customised dimensions

Internal hyg	iene H3
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Granite worktop with splashback

Granite flat worktop

Remote condensing unit EMT6144GK

Adjustable feet h 145/195 mm

Brackets for GN pans for drawer

GN1/2 container + lids kit for drawer, h 150 mm

GN1/3 container + lids kit for drawer, h 150 mm

Stainless steel shelf GN1/1

Plastic coated shelf GN1/1

Pair of type C slides 505 mm

Serial interface, RS485 cable

Cosmo cable connection kit

R134a valve

Saladette pans kit, 1 door

Saladette lid, standard dimensions 1D

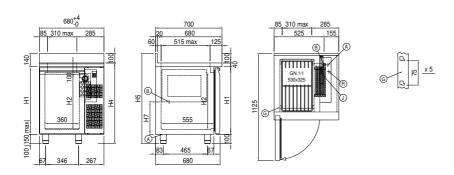
Saladette internal basin, standard dimensions 1D

Removable plinth GN 1DR h 50 mm

## Remote unit technical data

**Voltage:** 220-240 V - 50 Hz

#### **Technical draw**



- A: Power supply cable outlet
- B: Condensation water drain
- **G:** Racks pitch

- **J:** Automatic evaporation of condensing water
- **R:** Gas output pipes

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